

CHEFFINS BRASSERIE

BREAD & APPETISERS

BASKET OF CONTINENTALS BREAD 3.5
Balsamic Vinegar | Olive Oil | Butter

MARINATED OLIVES 3.5
Feta | Cherry Tomatoes | Cocktail Nuts

ROASTED PADRÓN PEPPERS 4.5
Molten Sea Salt

STARTERS

CLASSIC FRENCH FISH SOUP 6.9
Aioli | Gruyere Cheese | Pan au fig

CRISPY CHILLI GARLIC BEEF 7.9
Bean Sprout | Coriander | Tomato Salad |
Red Onion | Mango (GF)

JUICY ROASTED BEETROOT AND GOATS CHEESE 7.9
Golden Fried Goats Cheese Fondant | Toasted Walnut |
Micro Greens | Honey Mustard Dressing (GF/V)

SMOKED HAM HOCK 8.9
Baby Salad | Confit Tomatoes | Mustard Cremeux

PORK PURI PATI 8.9
Crispy Fried Pork | Flat Bread | Korma Coconut Sauce |
Tonka Bean yoghurt | Baby Coriander | Chilli

SCOTTISH SMOKED SALMON 11.9
Pea Shoots | Baby Beets | Avocado | Fromage Blanc (GF)

GOLDEN FRIED ARANCINI BALLS 8.9
Flavours of Caesar salad | Parsley Salsa | Parmesan |
Anchovies | Baby Gem

**HAND DIVED JERSEY SCALLOPS AIR DRIED DUCK
ASPARAGUS CRISPY QUAILS EGG** 11.9
Celeriac Remoulade | Cauliflower Puree | Curried Mayonnaise
Golden Raisin Puree (GF)

PRAWN COCKTAIL 8.9
Gambas | Mary Rose | Seedlings | (GF)

CRISPY CONFIT DUCK LEG 10.5
Sweet & Sour | Hoi Sin | Spring Onion | Cucumber (GF)

FISH & PASTA

POACHED SALMON, AVOCADO CAESAR SALAD 14.9
Avocado | Cucumber | Caesar Dressing | Croutons (GF*)

COD FILLET 15.9
Smoked Haddock Risotto | Lardo | Dill Oil

TERIYAKI SALMON 17.9
Roasted Beetroot | Roasted Salted Baby Tomatoes |
Padron Peppers | Rocket | Dill Oil

FRENCH DRESSED PLAICE 17.9
New Potato | Samphire | Mussels | Selfish Sauce

GLUTEN FREE BATTERED COD & CHIPS 15.9
Triple Cooked Chips | Garden Peas | Homemade Tartar Sauce

ROASTED SHALLOT TORTELLINI 15.9
Tomato & Red Pepper Sauce | Rocket Pesto &
Crumbled Stilton | Spinach Garden Peas (V)

**TOMATO CONCASSE PEA & ASPARAGUS CAPELLINI
FINE PASTA** 15.9
Asparagus Sauce | Pea Shoot Salad | Cream Fraiche |
Roasted Hazel Nuts

MEAT

**ROASTED CHICKEN BREAST CEP & PARIS BROWN
MUSHROOM VELOUTE** 16.9
Sprouting Broccoli | Potato Terrine | Truffle

TRIBUTE TO BEEF 21.9
Beef Fillet | Beef Pudding | Pressed Beef | Shin Beef Fritter

PAN ROASTED LAMB FILLET 21.5
Spinach | Black Pudding & Bacon Crushed Jersey Royals
Sun blush Tomatoes | Goats Cheese | Honey | Veal Jus

30 HOUR BRAISED STICKY BEEF RIB 18.9
Crispy Kibbled Onions | Buttered Mash |
Garden Pea with Buttered Rainbow Chard

PRIME RUMP BURGER 13.9
Tomatoes | Lettuce | Pickle | Beaumont Burger Relish |
Triple Cooked Chips

SHEELING FARM IRISH FILLET STEAK 27.5
Creamed Spinach | Triple Cooked Chips | Onion Rings (GF*)

HARMONY FARM AGED RIBEYE 21.9
Creamed Spinach | Triple Cooked Chips | Onion Rings | (GF*)

GF=GLUTEN FREE/VG =VEGAN/V=VEGETARIAN WILL CONTAIN DAIRY + EGG

*DENOTES DISH NEEDS INGREDIENT DEDUCTION TO MEET STANDARD. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION AND PROVIDE ALL DIETARY AND INGREDIENT INFORMATION IN GOOD FAITH, BUT WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM ALLERGENS AND THEREFORE DO NOT ACCEPT LIABILITY IN THIS RESPECT

The secret is to always leave a little extra room for pudding

Desserts

VANILLA BOURBON RICE PUDDING Jersey Cream & Milk Black Butter Jam	6.90
CRÈME BRULEE Fresh Raspberries	7.90
SALTED CARAMEL PANNA COTTA Coconut Ice Cream	7.90
ORANGE CHOCOLATE TART Orange Sorbet Chocolate Shards Fresh Raspberry's Macaroon	7.90
POACHED RHUBARB COMPRESSED STRAWBERRIES Honeycomb Banana & White Chocolate Ice Cream	8.50
ETON OF JERSEY STRAWBERRIES EXOTIC FLAVOURS Strawberry Gel Passion Fruit Meringue White Chocolate Crystals Strawberry Sorbet Tonka Bean Iced Cream Lychee	8.90
THE MARIO BIONDI Vanilla Gelato Crushed Biscotti Shot of Espresso Frangelico Liqueur	8.90
DON PEDRO DRINKING DESSERT Vanilla Bean Ice Cream Tia Maria Irish Whiskey Grated Chocolate	8.90
CHEESE BOARD British, Irish and Continental Cheeses Honeycomb Grapes Celery Biscuits	9.90
ICE CREAM & SORBET	5.50

Dessert Drinks

ESPRESSO MARTINI SELECT Appleton Rum Tia Maria Espresso	10
OLD FASHIONED Maker Mark's Angostura Bitters	10
ALMONDINE Disaronno Lemon Juice Cherry Bitters	10
BEAUMONT IRISH COFFEE Jameson's Demerara Sugar Guatemalan Coffee Cream	7

Sweet Wine

	12.5 BOTTLE
PERDEBERG Sweet Chenin Paarl SA	8.90 27.00
CASTA DIVA	13.50 54.00
PORT	50ML BOTTLE
RAMOS PINTO RUBY	4 32
RAMOS PINTO LBV	5.9 44
CROFT 1982 VINTAGE	120
FONSECA 1977	284
TAYLORS 1967	250

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